

Golden Kaan Chenin Blanc 2008

This wooded dry wine has a complex nose combined with ripe melon fruit, caramel and oaky vanilla aromas. It has a rich palate with a creamy butterscotch character and oak flavours, adding a roasted aftertaste.

Complements chicken, smoked fish and lightly spiced dishes.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Golden Kaan

winemaker : Sterik de Wet

wine of origin : Western Cape

analysis : alc : 13.10 % vol rs : 2.02 g/l pH : 3.46 ta : 5.72 g/l

type : White wooded

pack : Bottle **closure :** Cork

2008 Veritas Awards - Silver Medal

in the vineyard : Climate: Mediterranean climate with moderate summers and cold, wet winters. Rainfall of approximately 600 - 800 mm annually.
Soil: Table Mountain Sandstone, Granite, Malmesbury shale.

about the harvest: Grapes were selected from the Paarl & Malmesbury area and harvested at 24Â° B.

in the cellar : 30% of the blend were fermented and aged in French oak for 3 months and 70% underwent normal tank fermentation.

